



This classic risotto is given a modern twist with crisp pancetta and a crunchy breadcrumb topping

Baked risotto with gorgonzola



CircoTherm® 200°C ■ Serves 6 as a starter

■ Prep: 15 mins ■ Cook: 35 mins

- 140g (5oz) thinly sliced pancetta
- 15g (½oz) unsalted butter
- 6 small shallots, peeled and finely chopped
- 2 cloves garlic, peeled and crushed
- 340g (12oz) arborio rice
- 125ml (¼ pint) white wine
- 1 litre (2 pints) chicken stock, hot

FOR THE CRUNCHY GORGONZOLA BREADCRUMB TOPPING

- 85g (3oz) fresh white breadcrumbs
- 1 tsp dried oregano
- 1 tbsp dried mixed herbs
- 170g (6oz) gorgonzola piccante, crumbled

- 1.** Place the pancetta on a wire rack over the Universal Tray and cook on shelf 1 on CircoTherm® 200°C for 10 minutes. Remove from the oven and set aside to cool. Turn down the heat to CircoTherm® 180°C.
- 2.** Meanwhile, melt the butter in a 2-litre (4-pint) flameproof and ovenproof casserole. Add the shallots and sweat for 5 minutes. Stir in the crushed garlic and the arborio rice. Pour in the white wine and cook to bubble off the alcohol.
- 3.** Add the hot chicken stock all in one go, crumble in most of the crisp pancetta, cover and place on shelf 1 of the oven and cook for 15 minutes until the rice is al dente.
- 4.** Meanwhile, make the crunchy topping. In a bowl, mix the fresh white breadcrumbs with the dried oregano and mixed herbs and most of the crumbled gorgonzola. Spoon over the risotto and scatter with the remaining crisp pancetta and gorgonzola.
- 5.** Switch the oven to CircoRoasting 180°C and cook the risotto, uncovered, for 10 minutes until the gorgonzola starts to melt and the crumbs are crisp and golden.